

The first shipment by air express was a package containing five bolts of silk. It was sent from Dayton to Columbus, Ohio, 30 years ago.

Because of air raid alarms, the British Broadcasting Co. finds that the peak time for listening to its programs is between 6:30 and 8:30 p. m.

There are Scandinavian, French and ancient Egyptian legends which claim to have given the Christmas tree to the world.

To relieve MIsery of **COLDS** 666 LIQUID TABLETS SALVE NOSE DROPS COUGH DROPS

Try "Rub-my-Tim" a Wonderful Liniment



For the Past 17 Years We've Been Saying—

MERRY CHRISTMAS and HAPPY NEW YEAR AND WE SAY IT AGAIN!

And thank you sincerely for your splendid patronage this past year. We hope we may continue to serve you in 1941 as we have in past years.

J. LEPKIN MERCHANT TAILOR

1320 SARTORI AVE. TORRANCE

Tongue-Twisters Suggested for Yule Dinner Fun

The following amusing pre-holiday dinner suggestions were contributed to this newspaper too late for Thanksgiving Day but the staff, after trying them out, thought they were so good they were held over for this Yuletide edition. The tongue-twisters come from Earl E. Byrd who says: "The person who reads the following fast—without a mistake—gets the drumstick. The person who does next best gets second choice of the bird and so on. It will be fun to see who wins the hub of the gobbler's fan—except

to the stammering guest who wins the tail piece. The one who carves the bird should be the judge—it will help keep his mind off his drooling. And you could hardly expect him to compete when his saliva glands ain't fooling!"

Here's the twisters:
Pleayunish, piddling, pinhead Pete,
Pillering piping piece pumpkin pie, off plait,
Seldom sees sápid samples heat,
Till thermic temperature tells tongue too late.

Clandestine ceremonies come high To transient, tender tidbits nice;
When wary, wayward, Willie Weasel,
Reconnotters Roquefort raiders, mice.

All beer blurpers become bal-loonish, fats,
Gin gendens gentlemen ghoulishly game,
And whiskey woos, warps, warts woefully wats,
While wine whips women's will wantonly wane.

Mr. and Mrs. John Disario and John, Rosemarie and Billie will spend Christmas Eve and Christmas Day at the P. Tedesco home in Los Angeles.

Smart cooks know **GRAVY MASTER** works wonders with GRAVIES, SOUPS and STEWS

SOCIETY and Club

DINNER PARTY FETES
MISS HAZEL JANKE
The birthday of Miss Hazel Janke was the incentive for a delightful dinner party Friday evening at the home of her brother-in-law and sister, Mr. and Mrs. G. A. Plummer at 1012 Cedar street.

A Christmas motif was emphasized in the table decorations where poinsettias, reindeer and candles were effectively used. Roy Tuttle and Jack Millsap, Miss Ola Ham, and Francis Sanders, all of Wilmington. Miss Janke was the recipient of many beautiful birthday gifts.

ELEMENTARY P. T. A. CHRISTMAS PARTIES
Room mothers of Torrance Elementary P. T. A. were hostesses at Christmas parties held at the school last Friday. Christmas candy treats were gifts of the P. T. A., and the school.

A \$15 donation was made to the Torrance Relief Association Christmas basket fund. The regular Parent Education class will be adjourned until Wednesday, Jan. 8, at 9:30 a. m. in Room 13. Mrs. Laura Wright, instructor cordially invites interested persons to begin the new term.

New Metal Is Accepted For Armament Use

NEW YORK (U.P.)—Constitution over the shortage of tin in national defense preparations may have been over-emphasized with the general acceptance of a substitute metal.

"P-G-M," like tin, is a new metal hardener, an alloy of silicon, copper and iron. Compared to ordinary tin bronzes, it has a lower specific gravity, greater strength and lighter weight, and higher resistance to corroding effects of air and water. An added advantage, it is said, is that the metal comes out of casting with a clean surface, and either the wrought or cast methods of production can be used on it.

The story behind "P-G-M" is the story of scientific search for a substitute for nature's resources. When a tin scarcity faced England during the latter part of the first World War, a metallurgist, in Vickers Armaments, Ltd., British shipbuilders and munitions manufacturing concern, began a research for an effective replacement. He was William B. O'Brien Goddard, who had recently finished his studies at the Glasgow Technical College and Birmingham's leading technical institute.

Pact Aided Work He was still deep in experimentation when the 1922 Washington Disarmament Conference restricted the tonnage and size of naval vessels. The pact, however, made his work assume added importance. The British Government recognized that by eliminating much weight in constructing parts for ships, there could be either increased speed or added armament without violating rules of the conference. "P-G-M" consequently was employed in countless British ships. Not long after, Goddard came to the United States. An American copper products corporation, Phelps Dodge, obtained exclusive licenses for his discovery in the United States and Canada.

MISS KRESSE HOSTESS AT HOLIDAY DINNER
Miss Doris Kresse, who returned last week from school at Whittier College, was hostess when she entertained with an attractively appointed dinner party at her home on El Prado.

At the dining table, beautiful with a diminutive tree and tapers, holly corsages were provided for each guest and covers were arranged for the Misses Norma Patterson, Marian Spehger, Patty Post, Phyllis Sears, Euphrasia Taylor, Muriel Alverton and Georgina Tiffany. Following the dinner party the evening was spent around the fireplace in reminiscing highlights of the girls' school days at Torrance high.

Seven Rules To Delicious Vegetables

By Katherine Fisher
Division, Good Housekeeping Institute

Often we're asked, "How can I make my family like vegetables?" Sometimes we suspect that the family in question does like vegetables, but not when they are prepared in the way they've been getting them. In short, the cook, and not the vegetables, may be to blame. Nothing has less appetizing appeal than the vegetable which has been poorly cooked, which usually means cooked too long or cooked in too much water. Poor seasoning, too, detracts from good flavor. Here are seven rules every cook should know and remember. If her vegetables are to be the delicious, nourishing items on the menu that they ought to be.

1. In buying market vegetables, pass up those with wilted leaves and shriveled skins. Look around until you find a store with a quick turnover. Buy locally grown vegetables whenever possible.

2. Remember, too, that canned and quick-frozen vegetables are often better sources of vitamins than market ones, since they are picked at their prime and canned or frozen almost immediately after picking.

3. Wash the vegetables promptly and store them in the refrigerator in the vegetable crisper, or in refrigerator bags. Buy only enough leafy, green and yellow vegetables for two days, for they are perishable foods as far as vitamin values are concerned.

4. Pour not more than 1 inch of boiling salted water into a saucepan; add the vegetable, cover, and cook as quickly as possible. Only enough water to keep the vegetable from scorching. You don't need to add any water to spinach and other greens, as the water that clings to the washed leaves is enough. The bit of water left may be boiled off or served with the vegetable. Water drained from cooked vegetables has been found to contain as much as half the vitamins and some of the minerals. So don't pour off half the goodness of your vegetables.

5. Just in case your family prefers a mild version of strong-flavored vegetables such as onions, cabbage, cauliflower, etc., you can cook them in boiling salted water to cover—with the saucepan cover off. But don't overcook them.

6. Test your vegetables from time to time, and take them off the heat when they test tender. There's nothing better than cauliflower, string beans, or cabbage with a hint of garden crispness. When done, season to taste.

7. Plan the rest of the meal so that when your vegetables are done dinner can be served. Keeping vegetables hot destroys vitamins.

To preserve the full flavor of canned vegetables—and most of their vitamins and minerals—here is a good method to follow: Drain off into a skillet or saucepan the liquor from such canned vegetables as peas, lima, and string beans. Boil the liquor down until only a third of it is left. Then turn in the canned vegetable, which is, of course, already cooked; heat, add the seasonings you like, and serve.

Women Serve British Army In Many Ways; 630,000 Volunteers

LONDON (U.P.)—Women of Britain are helping fight this war in numbers that were not equaled in the 1914-18 conflict. In various auxiliary services, they are directly helping the army, the navy, the air force, ambulance corps and nursing organizations. Others are taking the place of men in public jobs—mail carriers and bus conductors, for just two examples.

The Women's Voluntary Service, the WVS, has the largest membership which totals more than 63,000. Some work full time, some part time on a variety of jobs. They mend soldiers' clothes, collect salvaged, sew and knit, handle refugees, distribute gifts and visit hospitals. In their work they wear a green serge uniform.

Navy Has 6,000 "Wrens" As in the World War, there are the "Wrens"—the Women's Royal Naval Service. Women in this organization probably number 6,000. They wear navy blue uniforms with tricornie hat.

Another organization is the WAAF—Women's Auxiliary Air Force. Women in this service operate tele- printers, wireless sets, do accounting work, serve as sick-bay attendants and cooks. They wear a sky-blue uniform.

Women are in great demand as cooks in all the services. They receive special training to make them familiar with large-scale cooking methods. In the ATS—Women's Auxiliary Territorial Service—large numbers of cooks are required. This service also attracts numerous women and girls who serve as typists, orderlies and in many other jobs. The great majority in the ATS are girls of 25, although there are many women up to 43 years old.

Aid Fire Service Then there is the Auxiliary Fire service whose members do scores of jobs to help regular firemen. They drive ambulances at all hours and in all kinds of weather. Women of the AFC wear a dark blue uniform with red badges, a peaked cap and trousers.

Another group aids air raid wardens. They also wear a blue uniform with the red touches and trousers. Often they don a small "tin" hat.

People

what they're doing

Mr. and Mrs. Max Shaw will entertain with a Christmas (Yule) feast at their home on Acacia street. Their guests will be Mr. and Mrs. O. E. Hall and daughter Virginia and Mr. and Mrs. W. H. Shaw. Later the O. E. Halls and the Max Shaws will be entertained at the home of Mr. and Mrs. W. A. Kingry at Los Angeles.

Christmas dinner guests of the Paul Watsons will be Mrs. Watson's parents, Mr. and Mrs. Henry Hoelzle of Long Beach.

Christmas dinner guests of Mr. and Mrs. Chas. A. Curdles will be Mr. and Mrs. Carl Burmaster of Hermosa Beach, Art Burmaster of Huntington Park, Mr. and Mrs. M. N. Shinn and Mrs. Jessie Casimir of Los Angeles.

Christmas guests of the G. T. Derouin will be Mr. and Mrs. Francis Derouin and children and Louis Derouin of Huntington Park.

Mr. and Mrs. Edward Rhone and children will be entertained at the home of Mrs. Rhone's father at Lakeside.

Mr. and Mrs. L. M. Fernley will entertain at their home on Christmas Eve. Their guests will be Mr. and Mrs. J. S. Donelson of Los Angeles and Mr. and Mrs. H. H. Gartner of Beverly Hills.

Mr. and Mrs. J. E. Miller and son Richard will be Christmas guests of Mr. and Mrs. W. R. McLeod.

The H. R. Lees will attend a reunion of 21 members of Mrs. Lee's family at the William King home in Canoga Park on Christmas Sunday. They were entertained at the home of Mr. and Mrs. Fred Lee at Covina.

Dr. and O. E. Fossum will have as their guests Christmas Day, Mrs. Fossum's parents, Mr. and Mrs. H. F. Mueller; a niece, Miss Hazel Erecsen, and Miss Cora Westphal.

The Fred Spehgers will attend a family reunion Christmas Day at Anaheim as guests of Mrs. Spehger's mother, Mrs. Sophie Hansen.

Mr. and Mrs. E. W. Lock will entertain at their dinner guests Christmas day Messrs. and Mrs. Charles Smith of Des Moines, E. A. Lock and son Earl, Leonard Lock and son Bobby and G. A. Evans.

Mr. and Mrs. Francis Fetherolf will entertain Mr. and Mrs. William Gascoigne and Mr. and Mrs. L. W. Fetherolf on Christmas.

Mr. and Mrs. E. M. Johnston motored to San Diego Sunday where they visited their nephew, Richard Younklin, who is a patient in a hospital there.

Raymond P. Barnes of Denver, Colorado returned to his home this week following a visit at the home of his son and daughter-in-law, Mr. and Mrs. Hugh Barnes. The trip to California was planned in celebration of the first birthday anniversary of his grandson, Thomas Packard Barnes, on Dec. 17.

Business Cards, 1,000 for \$1.25, cash with order. Torrance Herald, 1386 El Prado.



HOLIDAY Fun

Swimming is exceptionally good holiday fun for young and old—it's the best of beautiful exercise, too. You'll be swimming best in these 5 large pools of crystal clear tempered sea water.

LET'S GO SWIMMING! Every Friday night is "Collegeite Nile" for high school, college and university students. And every Saturday morning the youngsters (5 to 18 yrs.) have free swimming classes at no extra charge from 9 to 10 a.m.

DAILY BATH HOUSE SCHEDULE
Open Week Days (except Wednesdays) from 9 a.m. to 10 p.m., Saturdays 9 a.m. to 10 p.m., and Sundays from 9:30 a.m. to 6 p.m.

FOR SPECIAL RATES FOR PARTIES
call Redondo Beach 2747 or Los Angeles TUCKER 7272.

For The Many Good Things That Have Come To Us This Year, We, The Management and Staff of The **TORRANCE LAUNDRY AND DRY CLEANING COMPANY** WISH A

Merry Christmas to All

WM. H. ROJO
President

GLENN BARLOW
Secretary

- | | | |
|----------------------|-------------------|------------------|
| Georgia Marlow | Beatrice Moreno | Gerald Costillo |
| Louise Cook | Ila Haslam | Henry Camou |
| Helen Floyd | Doreen Willett | James Sanz |
| Emma Anderson | Emma Anderson | Pete Navarro |
| Chalton Watters | Eleanor Jurkovich | Wendell Baker |
| Marie Eaton | Elsie Willett | Jason Castillo |
| Elizabeth Holmes | Juanita Maisey | Harvey Cleveland |
| Alma Roberts | Cynthia Johnson | Clair Martz |
| Mae Young | Irene Watters | Ralph Bacerra |
| Cathryn McIntosh | Ethel Husbands | Harold Clayton |
| Modine Martz | Virginia Escobedo | L. S. McCluer |
| Ann Pope | Ethel Crunk | Francis Burrough |
| Isabel Shaw | Freda Evans | Paul Geraths |
| Barbara Patrick | Frances Barrera | Le Roy Kulp Jr. |
| Elsie Jones | Peggy Peck | Ray Geraths |
| Christine McKillican | Clara Labrado | Forrest Holmes |
| Margaret Silvas | Margaret Batovsky | Edw. Richards |
| Mildred Bowers | Frances Robles | Donald Coburn |
| | Homer Chandler | Robert Rojo |
| | | E. Patterson |
| | | Charles Sullivan |
| | | James J. Byrnes |

Happy New Year, Too!



Winter RACING

OPENS SATURDAY, DEC. 28

\$15,000 Breeders Champion Stakes
\$10,000 New Year Handicap
Wednesday, January 1

RACING TUESDAYS THRU SATURDAYS
RACES START OPENING DAY AND NEW YEAR DAY 1 P. M.

POST TIME THEREAFTER 1:30 P. M. (RAIN OR SHINE!)
GENERAL ADMISSION \$1.10 (tax pd.)
CLUBHOUSE \$2.20 (tax pd.)

Limited number of Reserved Seats to be sold every day.
\$1.10 (tax pd.) extra to General Admission.

TICKETS NOW ON SALE FOR OPENING DAY AT:
LOS ANGELES—Oviatt's, 817 So. Olive; Silverwoods, 558 So. Broadway, 615 W. 7th, 3409 So. Hoover, 5522 Wilshire Blvd.
BEVERLY HILLS—Oviatt's, Beverly-Wilshire Hotel.
PASADENA—Hancock Music Store, 331 E. Colorado.
SANTA ANITA PARK—Reservation Window . . . and usual ticket agencies.

LOS ANGELES TURF CLUB, Inc.

SANTA ANITA